

DALLAS LUNCH MENU

HAND CRAFTED MARTINIS COCKTAILS AND CLASSIC HIGHBALLS

Our bar is staffed by professional mixologists who take pride in every cocktail they make. All cocktails are made from the finest freshly squeezed ingredients. Ask your server or bartender what is being created today.

Black & Blue Mojito

10 Cane Rum, Freshly Squeezed Lime Juice, Fresh Mint, Fresh Berries 14.00

Grand Smash

Grand Marnier, Freshly Squeezed Lemon Juice, Fresh Mint 14.00

Orange Blossom

Bombay Sapphire Gin, Freshly Squeezed Orange Juice, DeKuyper Triple Sec 13.00

Blood Orange Martini

Grey Goose L'Orange, Monin Blood Orange, Freshly Squeezed Orange Juice 14.00

Ultimat Martini

Chilled Ultimat Vodka 14.00

Ruby Red Lemon Drop Martini

Absolut Ruby Red Vodka, Freshly Squeezed Grapefruit, Lemon & Lime Juice, Sugared Rim 13.00

Side Car Martini

Courvoisier VS, Cointreau, Freshly Squeezed Lime Juice, Sugared Rim 13.00

Pretty as a Peach Martini

Absolut APEACH, DeKuyper Peach Pucker, Peach Nectar 13.00

Perfect Pear

Absolut Pears Vodka, Pear Nectar, DeKuyper Triple Sec 13.00

Espresso Martini

Absolut Vanilla Vodka, Godiva Chocolate Liqueur, Freshly Brewed Espresso 14.00

Mint Julep

Woodford Reserve Bourbon, Fresh Mint 14.00

19th Tea

Our Classic Arnold Palmer, Ketel One Vodka 12.00

Caramel by the Sea

Belvedere Vodka, Navan Natural Vanilla Liqueur, Caramel and Black Lava Sea Salt 13.00

Patrón Pom Margarita

Patrón Tequila, Citronge, Pomegranate Juice, Freshly Squeezed Lime Juice 14.00

The Grill Signature Margarita

Jose Cuervo Especial and Cointreau, Freshly Squeezed Lime Juice 13.00

BEVERAGES

Soft Drinks 2.95

Iced Tea 2.95

Bottled Root Beer 3.75

Fresh Squeezed Handshaken Lemonade 3.95

Arnold Palmer 3.95

Strawberry Lemonade 3.95

Pellegrinoa (16 oz.) 4.50 (33 oz.) 8.50

Panna (16 oz.) 4.50 (33 oz.) 8.50

Regular or Decaf Coffee 2.95

Hot Tea 2.95

Milk 2.95

Red Bull or Sugar Free Energy Drink 4.75

Not all ingredients are listed in the menu. Please let your server know if you have food allergies or other preferences. Gluten Free and Nutritional information is available upon request

APPETIZERS

Trio of Hummus 8.75
Sun-Dried Tomato, Kalamata Olive and Hummus

Calamari 10.50
with Cajun Tartar Sauce

Spinach Artichoke Dip 11.25
with Grilled Crostini

Shrimp Cocktail 16.75

Jumbo Lump Crab Cake 14.75
with Beurre Blanc Sauce

Seared Ahi Tuna Sashimi* 14.50

Onion Rings 8.50

Garlic Cheese Bread 8.50

SOUPS

Soup of the Day sm. Bowl 5.50 lg. Bowl 6.75

Lobster Bisque Soup 6.50 8.00

STARTER SALADS

Mixed Green Salad 6.75

Caesar Salad 7.75

The Grill Chop Salad 9.25
Chopped Iceberg Wedge, Bleu Cheese, Bacon, Red Onion, Tomatoes and Creamy Bleu Cheese Dressing

Endive, Spicy Pecans, Romaine . 9.25
with Gorgonzola Cheese

Vine Ripened Tomatoes 12.50
and Buffalo Mozzarella with Fresh Basil

SOUP AND SALAD COMBOS

The Grill Chop Salad 12.75
Served with a Small Bowl of Soup

Cobb Salad 13.75
Served with a Small Bowl of Soup

Chicken Caesar Salad 13.25
Served with a Small Bowl of Soup

MAIN COURSE SALADS

Chicken Caesar Salad 13.25

The Grill Cobb Salad 14.50

Grilled Lime Chicken Salad . . 14.50
Chopped Vegetables, Tossed with Citrus Vinaigrette

Grilled Skirt Steak Salad 18.25
Tossed with Ranch, Topped with Grilled Skirt Steak*

Greek Salad with Shrimp 16.75
Chopped Lettuce with Kalamata Olives, Feta Cheese, Artichokes Hearts and Vegetables, Tossed in Lemon Olive Oil Dressing

Blackened Ahi Tuna Salad* 17.50

POTATOES AND SIDES

Mac & Cheese Loaded 7.50
A Blend of Three Cheeses, Mushrooms and Double Smoked Bacon

French Fried Potatoes 4.00

Lyonnais Potatoes 5.00

Yukon Gold Mash 4.00

Spinach Mashed Potatoes 4.00

Brown Rice 5.00

VEGETABLES

Glazed Carrots 3.50

Spinach, Creamed 4.00

Sauteed Spinach with Garlic 4.50

Sauteed Mushrooms 6.50

Grilled Asparagus 7.50

Grilled Vegetables with Balsamic Glaze . 8.50

SPECIALTY SANDWICHES

Fresh Ground 100% Certified Angus Beef™

Served with French Fries, Peanut Cole Slaw or Fresh Fruit

Cheeseburger 11.75
8 oz. Certified Angus Beef™ with Lettuce, Tomato, Onion, 1,000 Island and Choice of Cheese *

Pepper Bacon Burger 13.75
Topped with Double Cheddar and Pepper Bacon with Thousand Island Dressing *

Ahi Tuna Wrap 16.75
Served with Asian Cole Slaw

Santa Fe Chicken Wrap 13.50
Blackened Chicken, Grilled Corn, Black Beans, Avocado, Tomatoes, Roasted Peppers and Queso Fresco with a Chipotle Aioli

Tuna Melt 12.50
Scoop of Albacore Tuna Salad, Grilled with Cheddar Cheese

Original Beef Dip 12.25
Sliced Thin, Dipped in Au Jus, on a French Dip Roll with Hot Mustard Sauce

California Turkey Melt 12.50
Grilled with Jack Cheese and Avocado

CHICKEN

Chicken Parmesan 14.75
Served with Angel Hair Pasta, Topped with Mozzarella Cheese

Chicken Piccata 16.75
with Lemon Butter Caper Sauce

Chicken Quesadilla 13.25
Grilled Chicken Breast, Melted Cheddar Cheese, Salsa, Guacamole and Sour Cream

Grilled Herb Chicken Breasts . 16.75
with Fresh Fruit and Sliced Tomatoes

Roasted Brick Chicken 16.75
Served with Grilled Vegetables

STEAKS AND CHOPS

Charbroiled Skirt Steak 22.75
A House Specialty, Certified Angus Beef™ Marinated in Citrus, Soy Sauce and Seasonings*

Charbroiled Rib Eye Steak (16 oz.)* 32.75
Blackened upon Request

Petite Filet Mignon (8 oz.) 36.75
with Boef Onions and Bordelaise Sauce *

PASTA

Penne Pesto 14.75

Angel Hair Pasta Pomodoro . . 13.75
with Fresh Tomato, Garlic and Basil

Penne Pesto with Chicken 16.75

Grilled Shrimp Pomodoro 19.50
with Angel Hair Pasta

DESSERTS

Chef's Featured Dessert
Please Ask Your Server for Today's Selected Homemade Dessert

Fruit Cobbler of the Day 8.00
Today's Selection of Baked Fruits with a Cinnamon Walnut Crumble, Served A La Mode with Vanilla Ice Cream

Big Carrot Cake 8.50
Six Layers of Moist Cake with Cream Cheese Icing and Pecans, Dusted with Cinnamon, Served with Whipped Cream

“The Grill” Fudge Brownie Pie 8.00
Our Signature Brownie, Topped with Vanilla Ice Cream, Warm Caramel and Chocolate Sauce and Candied Pecans

Key Lime Pie 8.00
Our Homemade Lime Custard in a Graham Cracker Crust with a Raspberry Puree, a Dollop of Whipped Cream and Lime Zest

Fresh Seasonal Berries 8.00
Topped with a Dollop of Creme Fraiche

Seasonal Sorbet 7.00

* These Items are Cooked to Order and May Be Served Raw or Undercooked. Consuming Raw or Undercooked Meats, Poultry, Eggs, Shellfish or Seafood May Increase your Risk of Foodborne Illness.

STARTERS

Small Bowl of Soup with Any Entree 3.95

Caesar or Mixed Green Salad with Any Entree 4.95

THE GRILL SPECIALS

Mahi Fish Tacos 14.75
Served with Black Beans and Spanish Rice

Salad and Pasta 12.50
A Mixed Green or Caesar Salad, Served with Angel Hair Pomodoro or Penne Pesto

Chicken Pot Pie 15.50

Grilled Vegetable Plate 12.75
with Brown Rice

SEAFOOD

Today's Fresh Fish

Ask Your Server for Today's Selection MKT

Blackened Tilapia 13.75

Fish and Chips 15.50
Fresh Tilapia, Coated with Panko Bread Crumbs with Remoulade Sauce, Malt Vinegar and Cole Slaw

Pan-Seared Idaho Trout Amandine 16.25
with Fresh Lemon Butter Sauce and Vegetable

Jumbo Lump Crab Cake 19.75
with Shoestring Fries

Cedar Plank Atlantic Salmon . . 19.75
with BBQ Citrus Glaze*
(Simply Broiled Upon Request)

DRAFT BEER

Samuel Adams Boston Lager 5.75

Miller Lite 5.25

Pilsner Urquell 6.25

Guinness Extra Stout 6.50

Ask for Manager's Special Draft Beers

BOTTLED BEER

Amstel Light 5.75

Heineken 5.75

Corona 5.75

Stella Artois 5.75

Sierra Nevada Pale Ale 5.75

Newcastle Brown Ale 5.75

Budweiser or Bud Light 5.00

Coors Light 5.00

Buckler (Non-Alcoholic) 5.50

Ask your Server for Other Bottled Beer Selections

LIQUOR LIST

VODKA

Absolut Absolut Flavors Belvedere
Chopin Finlandia Grey Goose
Grey Goose L'Orange Gordon's
Ketel One Ketel One Citroen
Level Skyy Skyy Citrus Smirnoff
Stolichnaya Stolichnaya Flavors

GIN

Beefeater Boodles Bombay Sapphire
Bombay Hendrick's
Tanqueray Tanqueray No.Ten

HANDCRAFTED TEQUILA

Patrón Reposado Patrón Silver
Sauza Hornitos Sauza Tres Generaciones
Cuervo La Reserva de la Familia

For your convenience, 18% gratuity is added to all parties of 7 or more. Gratuity is discretionary, Thank You